

new.
Scenic
café

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s c o t t g r a d e n
p r o p r i e t o r c h e f

5 4 6 1
north shore scenic drive
duluth, mn 55804
218 - 525 - 6274
www.sceniccafe.com

avocado pizza

roasted tomato sauce pepitas cilantro lime garlic romano
10

sashimi tuna tacos

avocado asian salad wasabi ginger
10

feta

*34 degree marinated kolios sheep's milk wisconsin cow's milk
olive oil boquerones roasted tomato garlic*
9

starters

northern waters smoked salmon

boursin apple greens baguette
10

artichoke slather

garlic mayonnaise chives asiago baguette
10

shrimp tamale

chocolate mole cilantro grape tomatoes confetti bell pepper
10

peach caprese

buffalo mozzarella mint basil balsamic reduction
10

mizuna and brie

baked serrano ham celery tops shallots capers fried egg ciabatta
10

pistachio crusted goat cheese

mixed field greens roasted garlic vinaigrette grape tomatoes
10

salads/soup

smoked salmon

boursin mixed field greens roasted garlic vinaigrette grape tomatoes
10

house salad

mixed field greens roasted grapes filo pepitas
5

bowl of soup, house salad and bread

9

bowl of soup

4

fennel mustard vinaigrette roasted garlic vinaigrette blue cheese walnut vinaigrette

ravioli

asparagus morels pecorini romano ricotta lemon truffle oil

18

salmon and shrimp

corn water masa tamale tomato garlic cilantro

19

braised lamb shank

rutabaga swiss chard rosemary wine reduction pasta

19

entrées

filet mignon medallions

*flagoulets braised kale mire poix parsley
chanterelle mushroom jus*

24

seared halibut

cognac cream avocado black trumpet mushrooms peas shallots

19

adobo pork loin

corn custard tomato cilantro shallot black beans

19

deli stacker

*turkey ham cappicola pepperoni fontina dijon tomato onion
focaccia*

10

grilled egg sandwich

*frisee asparagus fontina lemon basil aioli
ciabatta*

9

grilled chicken breast

*marinated apples pecans cheddar jack cheese
cranberry pecan sourdough*

9

sandwiches

organic tempeh reuben

*sauerkraut swiss cheese russian dressing tomato
double dark raisin rye*

9

bruschetta sandwich

*basil leaves tomato onion olive oil garlic buffalo mozzarella
ciabatta*

9

pork pibil

*red onion tomato cilantro avocado
stirato roll*

10

cheese burger

*cheddar tomato red onion
bun*

9

*organic and local products used when available and in season
groups of seven or more will receive one check with 20% gratuity included*

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citrus panne cotta

black berries raspberries pineapple

6

chocolate bread pudding

italian cherries crème

6

desserts

cream brulée

5

blackberry tart

cream cheese marion berries pastry shell whipped cream

5

seasonal pie

4

polenta pound cake

turkish apricots crème star anise

6

	Bottle	5 oz. Glass
red wines		
Cloudline, Pinot Noir, <i>Oregon</i>	32	7.50
Bethel Heights, Pinot Noir, <i>Willamette Valley</i>	60	
St. Gregory, Pinot Meunier, <i>Mendacino</i>	30	7.25
Monte Volpe, Primo Rosso, <i>Mendacino</i>	22	6.25
Sacha Lichine, Le Coq Rouge, <i>France</i>	24	6.50
Udac, Irreverente, <i>Portugal</i>	26	6.75
Lavradores, Douro, <i>Portugal</i>	26	6.75
Enzo Boglietti, Dolcetto d'Alba, <i>Italy</i>	28	7.00
Ardeles Noble, Tempranillo, <i>Spain</i>	26	6.75
McManis, Merlot, <i>California</i>	26	6.75
Sin Zin, Zinfandel, <i>Alexander Valley</i>	28	7.00
Emilio Moro, Ribera del Duero, <i>Spain</i>	46	
Abadia Retuerta, Cuvee El Palomar, <i>Spain</i>	60	
Smith Madrone, Cabernet Sauvignon, <i>Napa</i>	70	
Shafer, Cabernet Sauvignon, <i>Napa</i>	90	
Alexander Valley Vineyard, Cabernet Sauvignon, <i>Alexander Valley</i>	32	7.50
Qupe, Syrah, <i>Central Coast</i>	26	6.75
Mitolo, Jester Shiraz, <i>Australia</i>	36	8.00
Chateau Bouissel, Negrette, Cab. Franc, <i>France</i>	30	7.25
Eyrie, Pinot Gris, <i>Oregon</i>	36	8.00
Aramis, Ugni Blanc, <i>Armagnac</i>	20	6.00
Txomin, Hondarrabi Zuri, <i>Spain</i>	36	8.00
McNab Ridge, French Colombar, <i>Medocino</i>	24	6.00
Cline, Mourvedre Rose, <i>Contra Costa County</i>	26	6.75
Pomelo, Sauvignon Blanc, <i>Napa</i>	22	6.25
white wines		
Warwick, Sauvignon Blanc, <i>South Africa</i>	32	7.50
Blacksmith, Chenin Blanc, <i>Sonoma</i>	30	7.25
Dr. Loosen, Riesling, <i>Germany</i>	28	7.00
Trefethen, Riesling, <i>Napa</i>	36	8.00
d'Arenberg Hermit Crab, Marsanne/Viognier, <i>Australia</i>	30	7.25
William Fevre, Champs Royaux Chablis, <i>France</i>	32	7.50
Au Bon Climat, Chardonnay, <i>Santa Barbara</i>	34	7.75
E. Guigal, Saint Joseph, <i>Rhone</i>	42	
Stags Leap Wine Cellars, Chardonnay, <i>Napa</i>	50	
Jordan, Chardonnay, <i>Russian River</i>	60	
sparkling wines	Split	1/2 bottle Full bottle
Chikurin, Hou Hou Shu, Sparkling Sake, <i>Japan</i>		15
Nicolas Feuillatte, Brut NV, Premier Cru Champagne, <i>France</i>		18
Carpene Malvolti, Prosecco di Conegliano, <i>Italy</i>		18
Laurent-Perrier, Brut, Champagne, <i>France</i>		16
Cristalino, Brut Cava, <i>Spain</i>		36

bottled beers

Lake Superior Special Ale	3.75
Lake Superior Oatmeal Stout	3.75
Lake Superior Mesabi Red	3.75
Lake Superior Kayak Kolsch.	3.75
Amstel Light	3.75
Summit Extra Pale Ale	3.75
Summit Seasonal Ale	3.75
Samuel Smith Oatmeal Stout	4.75
Newcastle Brown Ale	4.00
Bells Two Hearted Ale	4.00
Bells Seasonal	4.00
Bells Porter	4.00
Heineken	4.00
Guinness Stout Nitro Can.	4.75
Molson Canadian Lager	4.00
Stella Artois Belgium Lager.	4.00
Blue Moon Belgium White Ale	4.00
Anchor Steam	4.00
Sierra Nevada Pale Ale	4.00
Hakutsuru Draft Sake	4.50
Clausthaler N/A Beer	4.00

beverages

Coffee	1.50
Hot Chai	3.75
Hot Loose Leaf Tea	2.50
Hot Chocolate	2.50
Milk (2% or Skim)	1.50
Kids Milk75
Soy Milk	2.50
Chai Iced Tea	3.75
San Pellegrino Sparkling	3.50
Blackberry Iced Tea	2.50
Santa Cruz Spritzers	3.00
Blackberry Lemonade	2.50
Root Beer	3.00
Izze Sparkling Fruit Juice.	3.50
Blue Sky Natural Sodas	3.00
Reeds Gingerale	3.00
Coca Cola Products.	2.00

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